

## Pizza Prep-Tables



Stainless Steel is ideal for your kitchen environment for many reasons which include sanitation, hygiene and is the workhorse for your Restaurant. Asber APTP series Pizza Prep Tables features a **stainless-steel exterior front and sides** with an galvanized back. **Complete stainless-steel interior** for the most rugged construction while, easiest to clean with covered corner floors to meet **NSF standards**. Always one step above to ensure the highest standard in safety and sanitation for your establishment.

Insulation in any Refrigerator is one of the most important factors for thermal efficiency. Asber only uses the **world's leader Ecomate (GWP) (ODP) insulation, 2" thick** for the highest R value efficiency for your environments.

Our innovative air flow system evenly distributes the air across the entire length of the top rails to keep the condiments at their most optimal temperatures. Adding an insulated lid, stainless steel hinging and including **1/3<sup>rd</sup> size pans standard**, makes Asber Pizza tables the perfect choice for your restaurant.

With innovative and eco-friendly technology, Asber utilizes **R-290 Hydrocarbon** designed to meet DOE's Energy Conservation standards with very low contribution to global warming (ODP-0) (GWP-3).

Additional features to include:

- Hermetic compressors with epoxy coated evaporator.
- Automatic evaporator: Paper fins not utilized in the evaporation process.
- Full length removable white Nylamid NSF, 19" cutting board.
- Refrigerators with electromechanical controller.
- Temperature: Refrigerators 32°F to 41°F based on an external environment of 90°F and 65% RH.
- Standard with 5" castors, front with brakes.
- Meets the NSF-7 standard for food safety.
- Accepts full size 18" x 26" sheet pans.



APTP-46



APTP-67



APTP-93

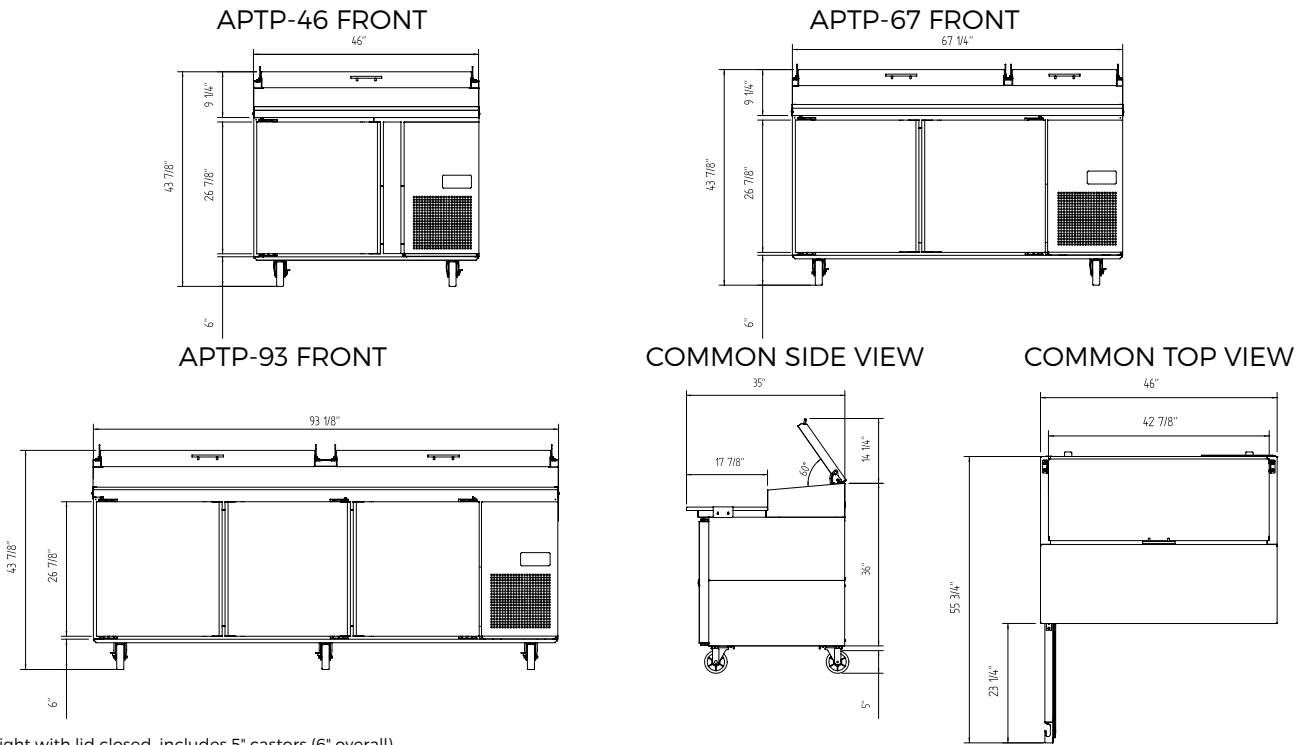
### OPTIONS & ACCESORIES

Additional 2nd year warranty.  
Voltage: 220V. - 1 - 50Hz.  
Additional epoxy coated shelves.  
6" adjustable stainless-steel legs.

MODEL	DOORS	SHELVES	PANS	CAPACITY (Cu. Ft.)	AMPS	HP	VOLTS	DIMENSIONS			SHIPPING WEIGHT (lbs)
								Width	Depth	Height <sup>1</sup>	
APTP-46	1	2	6	11.6	3.0	1/3	115/60	46"	35"	43 7/8"	340
APTP-67	2	4	9	20.8	3.0	1/3	115/60	67 1/4"	35"	43 7/8"	430
APTP-93	3	6	12	30.2	3.0	1/3	115/60	93 1/8"	35"	43 7/8"	556

1. Height with the lid closed (includes 5" diameter castors, 6" overall). 2. Depth includes 19" cutting board; does not include 1" for rear bumper. 3. Specifications are subject to change without prior notice.

# Pizza Prep-Tables



(\*) Height with lid closed, includes 5" castors (6" overall).

ELECTRICAL DATA	46"	67"	93"
Voltage	115/60		
Plug Type	Nema 5-15P		
Full Amp. Loads	5.4		6.4
Compressor HP	1/4		1/3
Cord Length (ft)	10		
Refrigerant	R-290		
DIMENSIONAL DATA			
# of Doors	1	2	3
Capacity (cu. ft.)	11.6	20.8	30.2
Ext. Width Overall	46"	67 1/4"	93 1/8"
Ext. Depth Overall	35"		
Ext. Height Overall	43 7/8"		
Int. Width Overall	27 1/8"	48 1/4"	74 1/8"
Ext. Depth Overall <sup>1</sup>	28 1/4"		
Ext. Height Overall <sup>2</sup>	24 7/8"		
# of Pans	6	9	12
# of Shelves - Std.	2	4	6
Shelf Size (L x D)	21" x 26"		
Shipping Weight (lbs.)	340	430	556

1. Depth includes 19" cutting board; does not include 1" for rear bumper.  
 2. Height with the lid closed (includes 5" diameter castors, 6" overall).

## Standard Features

- Stainless steel Interior and Exterior (except rear).
- 2" Ecomate CFC Free foam in place insulation.
- Standard with 1/3<sup>rd</sup> size pans, 4" deep. Can accommodate up to 6" deep pans.
- Full length removable white Nylamid NSF 19" cutting board.
- Self-contained Refrigeration with epoxy coated evaporator.
- One-piece magnetic door gasket, removable without tools.

## Options & Accessories Warranty

- Additional 2<sup>nd</sup> year warranty.
- 2.5" castors.
- Voltage: 220V. - 1 - 50Hz.
- Additional epoxy coated shelves.
- 6" adjustable stainless-steel legs.

- 1-year parts & labor.
- 5-year compressor.

\*RESIDENTIAL APPLICATIONS: Asber assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.